

## WELCOME TO THE TIPS

Our menu reimagines familiar favorites with a polished touch and a nod to golf culture. Each bite is thoughtfully crafted to complement the experience we've created, both on and off of the turf.



## CHILLED

HOLE IN ONE HUMMUS ——— \$13

fresh hummus, infused olive oil, roasted red peppers, kalamatta olives, naan bread

CUCUMBER CANAPES ——— \$15

peeled english cucumber chunks filled with dill & chive cream cheese or roasted red pepper & sundried tomato cream cheese

SET OF WEDGE SALADS ——— \$13

(3) iceberg lettuce, diced tomato, purple onion, house made bacon bits, zesty blue cheese ranch, fresh dill

SHRIMP COCKTAIL ——— \$27

(3) colossal shrimp, mezcal cocktail sauce, citrus zest

TUNA CRUDO ——— \$24

sashimi grade tuna chunks, ponzu soy marinade, sesame oil, plantain chips, sriracha aioli

THE TIPS CLUB SANDWICH ——— \$17

thick cut turkey & ham, tomato, lettuce, cheddar cheese, maple bacon & cranberry aioli on sourdough, served with chips

CHARCUTERIE (FOR TWO OR FOUR) ——— \$22/39

Serrano ham, chorizo, prosciutto & beef jerky, brie, havarti, manchego and pepper jack cheeses, blackberries, Kalamata olives, figs & honeycomb and stone mustard. Served with assorted crackers



## WARM

**BUFFALO CHICKEN SKEWERS** ——— \$20

(4) smoked & braised chicken thighs, housemade buffalo sauce, zesty bluecheese & celery ranch drizzle

**CUBAN SANDWICH SLIDERS** ——— \$17

(3) pulled braised pork, thick cut ham, swiss cheese, gerkin pickles, stone mustard, hawaiian rolls

**CHIMICHURRI STEAK TACOS** ——— \$22

(3) corn/flour hybrid tortillas, marinated grilled flank steak, tomato, purple onion, avocado chimichurri, lime

**MARGHERITA FLATBREAD** ——— \$18

San Marzano tomato puree , buffalo mozzarella, roma tomatoes, julienne basil

**BBQ CHICKEN FLATBREAD** ——— \$29

housemade BBQ sauce, provolone & mozzarella cheese, braised chicken thighs, roasted red peppers, purple onion, cilantro

**LAMB CHOP LOLLIPOPS** ——— \$26

(3) grilled New Zealand lamb chops, mint tzatziki


## SWEETS

**BUCKET OF BALLS DONUT HOLES** ——— \$10

(5) housemade donut holes filled with bavarian cream, rolled in powdered sugar

**CHOCOLATE MOUSE CIGARS** ——— \$26

(2) dark chocolate & cocoa powder shell filled with caramel & tobacco infused chocolate mousse





**THETIPS**